

### AMENDMENTS TO THE CLAIMS

The following listing of the claims will replace all prior versions, and listings, of claims in the application.

#### Listing of the Claims:

Claim 1. (Withdrawn – Currently Amended): A ~~production~~ process for producing the [[a]] transesterified oil/fat or triglyceride according to claim 11, [[by]] comprising transesterifying (a) transesterification of 50-100 parts by weight of one or more fungus-produced oils/fats or triglycerides containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, and (b) no more than 50 [[0-50]] parts by weight of one or more vegetable oils/fats or triglycerides, using a 1,3-position specific type lipase.

Claim 2. (Withdrawn): A production process according to claim 1, wherein the transesterification reaction is conducted in a deoxygenated state.

Claim 3. (Withdrawn): A production process according to claim 1, wherein the fungus-produced fatty acid is  $\omega 6$  series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

Claim 4. (Withdrawn): A production process according to claim 1, wherein the fungus-produced fatty acid is  $\omega 9$  series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

Claim 5. (Withdrawn): A production process according to claim 1, wherein the fungus-produced fatty acid is arachidonic acid.

Claim 6. (Withdrawn): A production process according to claim 1, wherein the fatty acid is arachidonic acid produced by a microbe belonging to the genus Mortierella.

Claim 7. (Withdrawn): A production process according to claim 1, wherein the fungus-produced fatty acid is dihomog- $\gamma$ -linolenic acid.

Claim 8. (Withdrawn): A production process according to claim 1, wherein the fungus-produced fatty acid is mead acid.

Claim 9. (Withdrawn): A production process according to claim 1, wherein the lipase is a lipase produced by *Rhizopus delemar*, *Rhizopus niveus*, *Rhizomucor miehei* or *Rhizopus oryzae*.

Claim 10. (Canceled).

Claim 11. (Withdrawn – Currently Amended): A transesterified oil/fat or triglyceride which is an oil/fat or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, ~~obtained by a production process according to claim 1,~~ and which contains at least 40% of triglycerides with one residue of a polyunsaturated fatty ~~[[acids]]~~ acid containing 20 or more carbons and two or more double bonds in the molecule, ~~and/or~~ and no more than 4.0% of triglycerides with 3 residues of the same polyunsaturated fatty ~~[[acids]]~~ acid containing 20 or more carbons and two or more double bonds.

Claim 12. (Withdrawn – Currently Amended): ~~[[A]]~~ The transesterified oil/fat or triglyceride according to claim 11, which contains at least 20% of fungus-produced  $\omega$ 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, ~~obtained by a production process according to claim 1,~~ and which contains at least 40% of triglycerides with one residue of  $\omega$ 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, ~~and/or~~ and no more than 4.0% of triglycerides with 3 residues of the same fungus-produced  $\omega$ 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

Claim 13. (Withdrawn – Currently Amended): ~~[[A]] The transesterified oil/fat or triglyceride according to claim 11, which contains at least [[15%]] 20% of fungus-produced ω9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, obtained by a production process according to claim 1, and which contains at least 40% of triglycerides with one residue of ω9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, and/or and no more than 4.0% of triglycerides with 3 residues of the same fungus-produced ω9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.~~

Claim 14. (Currently Amended): ~~[[A]] The transesterified oil/fat or triglyceride according to claim 11, containing at least 20% of arachidonic acid, obtained by a production process according to claim 1, and which contains at least 40% of triglycerides with one residue of arachidonic acid in the molecule and/or and no more than 4.0% of AAA, wherein AAA is a triglyceride with 3 residues of arachidonic acid in the molecule.~~

Claim 15. (Withdrawn – Currently Amended): ~~[[A]] The transesterified oil/fat or triglyceride according to claim 11, containing at least 20% of dihomo-γ-linolenic acid, obtained by a production process according to claim 1, and which contains at least 40% of triglycerides with one residue of dihomo-γ-linolenic acid in the molecule and/or and no more than 4.0% of DDD, wherein DDD is a triglyceride with 3 residues of dihomo-γ-linolenic acid in the molecule.~~

Claim 16. (Withdrawn – Currently Amended): ~~[[A]] The transesterified oil/fat or triglyceride according to claim 11, containing at least 20% of mead acid, obtained by a production process according to claim 1, and which contains at least 40% of triglycerides with one residue of mead acid in the molecule and/or and no more than 4.0% of MMM, wherein MMM is a triglyceride with 3 residues of mead acid in the molecule.~~

Claims 17-20. (Canceled).

Claim 21. (Withdrawn – Currently Amended): ~~[[A]] The production process according to claim 1, wherein the for a transesterified oil/fat or triglyceride, containing contains~~ polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds and one or more medium-chain fatty acids as constituent fatty acids, ~~and wherein said no more than by~~ transesterification of 50–100 parts by weight of one or more fungus produced oils/fats or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds and 0–50 parts by weight of one or more vegetable oils/fats or triglycerides are medium-chain fatty acid triglycerides (ZZZ), using a 1,3-position specific type lipase.

Claim 22. (Withdrawn): A production process according to claim 21 wherein the polysaturated acid containing 20 or more carbons and two or more double bonds is arachidonic acid.

Claim 23. (Withdrawn): A production process according to claim 21 wherein the medium-chain fatty acid triglyceride is tri-octanoic acid glyceride.

Claims 24-26. (Canceled)

Claim 27. (Withdrawn – Currently Amended): A human nutritive composition comprising an oil/fat or triglyceride according to claim ~~[[10]]~~ 11.

Claim 28. (Withdrawn – Currently Amended): A food composition comprising an oil/fat or triglyceride according to claim ~~[[10]]~~ 11.

Claim 29. (Withdrawn): A food composition according to claim 28, characterized in that the food composition is a functional food, nutritional supplement food, modified milk for premature infants, modified milk for infants, infant food, maternal food or geriatric food.

Claim 30. (Withdrawn – Currently Amended): An animal feed comprising an oil/fat or triglyceride according to claim ~~[[10]]~~ 11.